

## GRILLED SABLEFISH WITH SPICY SOY GLAZE:

Yield: Makes 2 servings

### INGREDIENTS

2 6-8 oz. Sablefish steaks  
3 Tbsp. Light Soy Sauce  
Juice of 2 large limes  
1 Bird's Eye Chili, Finely sliced crosswise (you can use Thai chilies or dried Thai chilies as a substitute, but adjust amount used for heat. Birds Eye Chilies are the small red ones usually used in Thai cooking, and are very hot. Do not discard seeds).  
1 Tsp. Maple Syrup or Honey  
Dash of Sesame Oil  
1 Tbsp. Olive or Vegetable Oil

### PREPARATION

Combine all ingredients except the fish in a large non-reactive bowl. Whisk to make sure oils and maple syrup are well combined with the other ingredients. Reserve 1 Tbsp. of marinade as dressing, remove seeds from reserved liquid. Add fish to remaining marinade, cover and chill for up to 4 hours. You can shorten this period if you don't have time, 20 minutes should do while you prepare your side salad or rice.

Heat barbeque grill. Grill on high, for 4 minutes on each side. Baste frequently with reserved marinade. Fish is done when flaky and skin is charred and crispy.

Pour reserved marinade over fish and serve with whatever side you prefer. A green salad or steamed rice makes a good complement to this dish.

